



WILLOW

*Hudson Valley
Restaurant Week
Lunch*

CHOICE OF STARTER

ONION SOUP GRATINÉE
crispy shallot, thyme crouton, aged Gruyère

BRUSSEL SPROUTS
charred, house made herb agrodolce, chipotle aioli

SPRING GREEN SALAD
fennel fronds, English peas, watercress, shaved asparagus, goat cheese, watermelon radish, Meyer lemon vinaigrette

CHOICE OF ENTRÉE

SHRIMP + SUGAR SNAP PEA RISOTTO
sautéed shrimp, sugar snap peas, Arborio rice, saffron chanitilly

MIRBEAU BURGER
8 oz CAB burger, brioche bun, Gruyère, portobello mushroom, caramelized onion, truffle aioli, fresh cut parmesan truffle fries

SPRING PEA BOWL
snap peas, avocado, radish, pea tendrils, tomato, edamame, herbed feta dressing

CHOICE OF DESSERT

PROFITEROLE TRIO
vanilla, chocolate + strawberry ice cream, chocolate sauce

STRAWBERRY-BANANA POTS D' CREME
banana mousse, strawberry compote, vanilla wafers, whipped cream

COOKIES + CREAM CHEESECAKE
oreo crust, whipped cream

Available Monday through Friday for \$39.95 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please inform your server if a person in your party has a food allergy.

*Shared plates will be charged an additional \$3.
Groups of 6 or more will be charged a 20% gratuity.*



WILLOW

*Hudson Valley
Restaurant Week
Dinner*

CHOICE OF STARTER

ONION SOUP GRATINÉE
crispy shallot, thyme crouton, aged Gruyère

LITTLE GEM CAESAR SALAD
sourdough croutons, grana padano, anchovy

ASPARAGUS + GRUYÈRE TART
puff pastry, grilled asparagus, savory Gruyère custard

CHOICE OF ENTRÉE

SMOKED WILD MUSHROOM VEGAN CASSOULET
lightly smoked seasonal mushrooms, stewed beans, crisp crumb topping

MIRBEAU POTATO CRUSTED SALMON
pan roasted fingerling potatoes, sautéed spinach, lemon beurre blanc

GRILLED STATLER CHICKEN BREAST
roasted fingerling potatoes, asparagus, caramelized leek soubise, lemon garlic jus

CHOICE OF DESSERT

PROFITEROLE TRIO
vanilla, chocolate + strawberry ice cream, chocolate sauce

STRAWBERRY-BANANA POTS D' CREME
banana mousse, strawberry compote, vanilla wafers, whipped cream

COOKIES + CREAM CHEESECAKE
oreo crust, whipped cream

Available Monday through Thursday for \$44.95 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please inform your server if a person in your party has a food allergy.

*Shared plates will be charged an additional \$3.
Groups of 6 or more will be charged a 20% gratuity.*